



Technical Information

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Country	Uruguay
Region	Las Violetas
Altitude	Sea Level
Blend	100% Tannat
Winemaker	Santiago Degásperi
Body	Medium
Oak	Unoaked
Residual Sugar	3.0 g/l
Closure	Crown Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

PROYECTO NAKKAL

'Simple' Pet Nat Rosé

Region

Part of the larger Canelones region, the small but highly desirable sub-region of Las Violetas sits inland, just south of the town of Canelones itself. Boasting slightly higher, breezier topography than the rest of Canelones, the key difference here is the predominance of volcanic and limestone-rich soils. This combination produces wines of concentration and structure, meaning the region has built a strong reputation for age-worthy Tannat in particular.

Producer

Born from a desire to develop a more conscious way of winemaking, Proyecto Nakkal in Canelones produces wines with minimum intervention, respecting the fruit, nature and the environment. Recognised as Descorchados' Winery Revelation of the Year in 2021, this passion project comes from Santiago Degásperi (also recognised as Descorchados' Winemaker Revelation of the Year in 2022) and Nicolás Monforte. These good friends and winemakers focus on producing fresh, accessible wines that reflect both their natural ingredients and their natural environment. Spontaneous ferments utilising wild yeasts present in the vineyard produce complex wines with strong varietal and terroir expression. The wines are not clarified or filtered but racked twice by moon calendar (in last quarter) for a natural clarification. To quote the team at Nakkal, 'The grapes are the protagonists; we are just a quide.'

Viticulture

The winery practices uncertified but sustainable farming.

Vinification

Macerated for 2 hours and then fermented, without any additions, for 22 days. The wine is racked and bottled at the very end of fermentation so it completes the process in the bottle.

Tasting Note

Beautiful rose-pink colour. The nose is truly inviting, packed as it is with red fruits like strawberry and cherry. The exuberant fruit continues on the palate, highlighted by a creamy mousse. Fresh and flavoursome with an intense midpalate and moreish finish.

Food Matching

Fresh salads, sea food, sushi, desserts.